



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Sandra J. Rotar
Health Operations Administrator

Health Department

www.milwaukee.gov/health

Frank P. Zeidler Municipal Building, 841 North Broadway, 3rd Floor, Milwaukee, WI 53202-3653 phone (414) 286-3521 fax (414) 286-5990

Routine Food

GMRI, INC.
THE OLIVE GARDEN ITALIAN RESTAURANT #1443
8531 W BROWN DEER RD
MILWAUKEE, WI

7/8/2016

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

CDC Risk Code Factor Violation(s)

Code Number	Description of Violation	Correct By
CDC Risk Violation(s):	0	

Good Retail Practice Violations(s)

Code Number	Description of Violation	Correct By
2-401.11	Open personal beverage stored on clean dishes rack. Employees may only eat in designated areas not in the food preparation area. COS	7/22/2016
3-302.11	A) Tongs in direct contact with salad toppings in the to go salad cooler. Utensils must be stored so that the handle is up and out of food. B) Ice bins at both drink stations left without covers. Leave covers on ice bins when not actively in use. C) Cell phone stored on clean dishes rack. (COS) Store personal items in a designated area to avoid cross contamination. All food must be protected from cross-contamination.	7/22/2016
3-304.14	Wiping cloths left out throughout the kitchen. Store wiping cloths in a sanitizing solution between use.	7/22/2016
3-501.16	A) Salad bar prep tomatoes at 54F and black olives at 48F. B) To go salad cooler internal thermometer read 50F verified temperature 42.5F Potentially hazardous food must be held cold at 41 degrees or below.	7/22/2016



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4-501.112	Warewash guage readings for wash cycle were between 120-130F, rinse guage between 180-190F and pressure guage was >25psi. Temperatures did not reach 160F after 4 runs. The temperature for mechanical hot water sanitizing equipment must be below 194 degrees and above 165 degrees for stationary rack, single temperature machines or 180 degrees for all other machines.	7/22/2016
4-501.116	A) Sanitizer bucket at sous vide station was <100ppm. B) Sanitizer at both drink stations were <100ppm. C) No test strips were available at the bar. (COS) Use a test kit to ensure chlorine sanitizer is at 100ppm.	7/22/2016
4-901.11	Pans and tubs being stacked wet. Pans, tubs and utensils must be air dried after washing and sanitizing.	7/22/2016
6-301.11	Handsink at bar did not have soap at time of inspection. Make sure all handsinks are supplied with soap.	7/22/2016

Good Practice Violation(s): 8

Total Violations: 8

Notes:

FDL ok 6/3/17

CFM Tim Sevor 9/29/20

Jason Greggs 4/16/18

Debra Hass 8/18/14

Francisca Estudillo 8/27/18

Temperature logs and HACCP binder in compliance for Sous Vide

On 7/8/2016, I served these orders upon GMRI, INC. by leaving this report with

Inspector Signature (Inspector ID:114)

Operator Signature